

Yes, many reviews indicate that the '**Clark's Crabapple**' is **good for fresh eating**, described as having a well-balanced, snappy flavor that is not overly tart. [↗](#)

Unlike many ornamental crabapples that are too sour to eat raw, this specific variety is a favorite for fresh consumption among home growers and fruit enthusiasts. [↗](#)

Taste and Texture Reviews

- **Flavor Profile:** The fruit has an excellent, well-balanced true apple flavor. Some reviewers describe the taste as snappy, with a good balance of sweet and tart.
- **Astringency and Acidity:** It is generally noted for its lack of excessive acid or astringency, which makes it more palatable for raw eating compared to most other crabapple varieties.
- **Texture:** Reviews mention the apples maintain a good texture, especially when kept in cold storage. They can last for months after picking without becoming mealy.
- **Size:** They are a smaller fruit, but highly valued for their intense flavor in a compact size. One enthusiast noted the value in growing them specifically for their flavor, despite the modern trend toward larger fruits. [↗](#)

Versatility

While excellent for fresh eating, the high pectin and flavor content also makes 'Clark's Crabapples' ideal for culinary uses like jams, jellies, ciders, and sauces. [↗](#)

One review from a fruit-growing forum summarizes the appeal:

"@clarkinks Clark's Crabapple is a winner. Prolific, easy to grow, has a really snappy taste. They are a choice snack fresh and would no doubt be the ticket for cider. Oh, and they keep in cold storage over a year."

[The 39th Parallel Nursery and Orchard! - General Fruit Growing](#)

 Growing Fruit